

# *tropical biosphere reception*

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## CRYSTAL SPRINGS RESORT





# tropical biosphere reception

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A minimum of 100 guests is required. Freshly brewed coffee, tea and soft drinks are included.

85.00 per person

## SOUPS + SALADS

### CARROT + GINGER SOUP

citrus, crème fraîche, apple cider vinaigrette

### MANGO + AVOCADO SALAD

tropical fruit, corn, cilantro, yuzu dressing

### PAD THAI SALAD

napa cabbage, peanuts, agave, lime dressing

### HAWAIIAN STYLE MAC + POTATO SALAD

crispy bacon lardon, fresh herbs, dijon ginger dressing

## CHEF'S ROAMING BARS

{CHOOSE ONE}

### TROPICAL BRUSCHETTA

toasted garlic crostini, mango, kiwi, lime, extra virgin olive oil

### SHOYU AHI TUNA WONTONS

crispy wonton, avocado, sesame seeds, scallion

### HAWAIIAN MUSUBI

crispy wonton, avocado, sesame seeds, scallion

### PINEAPPLE + BEEF KEBOBS

seasonal veggies, teriyaki glaze

## BUFFET ENTRÉES

Includes — dinner rolls, organic vermont butter + olive tapenade

### CAULIFLOWER FRIED RICE

macadamia, coconut, soy sauce

### ISLAND STIR FRY

snap peas, shiitake mushroom, baby corn, shallot, mango madness sauce

### LILIKOI BUTTERED MAHI-MAHI

cilantro, peanut, passion fruit oreganata

## CARVING STATION

### HULI HULI SMOKED CHICKEN

green chili peppers, crispy scallion, tangy sauce

### SUCKLING PORK

smoked habanero sauce, plantain chips

## SWEETS

### CITRUS CHEESECAKE

lime, chantilly cream

### TROPICAL COCONUT PIES

strawberry, orange glaze

### RICE PUDDING

### FRESHLY SLICED TROPICAL FRUITS